



## **Gewürztraminer Alto Adige DOC**



**VINIFICATION** The grapes were softly pressed, clarified through natural gravity settling of the sediments and finally fermented in stainless steel tanks at low temperatures (18-21°C) to retain the classic aromatic qualities. Prior to bottling the wine is aged for a minimum of 4 months on the fine lees in the tank.

**TASTING NOTES** Straw yellow in colour, typical fruity and aromatic Gewürztraminer scent with a fragrance of intense spicy, floral and smoked notes. Rich bouquet of roses and exotic fruit, rich and full on the palate with a harmonious and fresh aftertaste. This powerful wine is particularly enjoyable as an aperitif or with lobster, langoustine and grilled fish. It is also excellent to enjoy on its own on special occasions.

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